

MASSACHUSETTS PLOUGHMAN

DEVOTED TO AGRICULTURE, HORTICULTURE, THE FARM, THE GARDEN, &c.

NEW ENGLAND

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AGRICULTURE

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MASSACHUSETTS PLOUGHMAN
NEW ENGLAND JOURNAL OF AGRICULTURE

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LINUS DARLING,
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All persons sending contributions to THE
PLOUGHMAN for use in its columns must sign
their name, not necessarily for publication, but
as a guarantee of good faith, otherwise they will
be considered as anonymous. All matter
intended for publication should be written on
one side of paper, with ink, and upon but one side.

Correspondence from particular farmers, giving
the results of their experience, is solicited.
Letters should be signed with the writer's real
name, in full, which will be printed or not, as
the writer may wish.

THE PLOUGHMAN offers great advantages to ad-
vertisers. Its circulation is large and among the
most active and intelligent portion of the com-
munity.

Rates of Advertising:
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AGRICULTURAL.

CAREFUL analyses and digestion tests
made at the State experiment station
have failed to note any material differ-
ence in the feeding value of selected
spring and winter wheat bran.

WHEAT bran or shorts contains a
little more flesh and milk forming mat-
ter and a little less fat than middlings.
There is not much difference in the aver-
age feeding value per ton, but the shorts
being more bulky, is to be preferred to
middlings for mixing with gluten and
other heavy, concentrated foods.

Malt Sprouts.

Malt used in beer manufacture, is, ac-
cording to Professor Lindsey, prepared by
moistening barley and allowing it to
sprout. The sprouting produces a fer-
ment called diastase, which changes
of the diastase, which requires a certain
starch into sugar. After the formation
number of days, the barley is dried, and
the sprouts removed by machinery and
sold for cattle feed.

Malt sprouts are used by numerous
milk farmers near Boston, who obtain
their supply from the big breweries at
Jamaica Plain and elsewhere.

The average composition includes 24.8
percent of protein and only 1.7 percent
fat. Hence sprouts are useful to balance
the large per cent of fat in corn or cot-
tonseed meals. Farmers usually feed
them mixed with corn meal and corn meal.
Compared with corn meal at \$15 per ton,
the feeding value of dry malt sprouts is
about \$18. They can sometimes be
bought at a low price by farmers living
in the vicinity of breweries.

Fruit Hubs.

ED. MASS. PLOUGHMAN: DEAR SIR:—
A man who will, for the sake of a few
extra coppers, put upon the market any
new variety of fruit that is not as good
as many old standards, is either a fool
or a thief. Why will some people ad-
vocate certain strawberry plants as being
good pollenizers, when such are inca-
pable of supplying themselves? We have
become acquainted with several of this
sort.

It is doubtful whether, out of the hun-
dreds of new strawberries, there are
more than six that are of any use to a
grower; and all of these hundreds have
been blown up to the size of whales,
with the profligence of cabbage lice and
the beauty of cherubs. We have before
us a catalogue of veritable fruit mir-
acles, each represented to be far better
than all others in the world; mostly the
descriptions of the originators, whose
eyes magnify to an extent dangerous to
the well-being of fruit growers.

Of course we must have the best, if it
can be obtained; but a berry that wishes
to grow in some particular soil, under
much petting and nursing, or which
wants to burrow like ground nuts, or
which hangs out one or two deceptive
signs and then faints away, etc., etc., is
little help toward improvement in the
fruit business.

Hopkinton, Mass.

I usually spread my potatoes in one
of the outbuildings where they will be
protected from the sun and frost till time
to put in the cellar. The little potato
was the only one that rotted badly in
the field.—A. P. Starrett.

Agricultural Boston.—III.

FANEUIL HALL MARKETS, OLD AND NEW.

In the minds of most persons, the chief
agricultural interest of Boston centres
about historic old Faneuil Hall.

THE MARKET DISTRICT.

Here are Faneuil and Quincy Mar-
kets, always a fascinating locality to
visit, and near by are many other large
markets, seed stores, supply houses and
wharves. Here, at all times, may be
found numbers of well-known farmers,
who have come to superintend the sale
of produce, to study the markets, or to
procure farm supplies.

On this tract of a few acres north of
State street are handled the provisions
for a million people. Some lines of pro-
duce, in fact, are sent hundreds of miles
outside the city. Distant sections are
called upon to furnish the supply to a
large extent, yet there is reason to be-
lieve that a good share of the richest
cream of the provision trade is skimmed
by Massachusetts farmers.

Old and new Faneuil Hall buildings
are, in the popular mind at least, the
headquarters of the wholesale and retail
provision trade, although the fact is that
of late years many other centres of re-
tail and jobbing trade have sprung up
in the city and suburbs, while in the
district around the old buildings are lo-
cated whole streets of markets and pro-
vision houses, under private manage-
ment. The two Faneuil markets, how-
ever, include a very large number of
leading firms.

OLD FANEUIL HALL

dates from 1763, and is one of the most
famous buildings in the country. It was
erected on the site of Dock Square Mar-
ket-house, which had been demolished
by a mob "disguised as clergymen." The
source of the quarrel was whether the
people should be served at fixed local-
ities or at their homes, as before the
establishment of the town markets. The
first Faneuil Hall was partly destroyed
by fire, and funds to rebuild it were
raised by a lottery scheme.

It was in this hall that the great town
meetings were held, preceding the Revo-
lution, when the people were addressed
by the famous patriotic orators of the
time. In 1805, the building was en-
larged to its present proportions. The
upper part of the building is still occu-
pied by halls, where are interesting
relics and historic paintings well worth
visiting. Important meetings are often
held here, also the sessions of the Su-
preme Court.

When the new Faneuil market build-
ing was erected, the markets in the old
building were discontinued for some
years, but after a time the demand for
extra stalls became so urgent that the
city government again permitted the
fitting up of the old building for market
purposes.

In old Faneuil Hall building there are
now thirty-one stalls. Ten of these are
used for the sale of veal and mutton,
nine for beef, three for pork, four for
poultry, four for butter, cheese and eggs,
and one for vegetables and fruit.

QUINCY MARKET HOUSE.

Early in the city's history the market
facilities afforded by the old building
were considered insufficient, and the first
Mayor Quincy with his advisers set to
work to devise a plan of enlargement.
The scheme finally adopted resulted in
several new streets being laid out in the
market district, while east of Old Faneuil
Hall was erected the new Quincy Market
House.

Quincy Market-house, or New Faneuil
Hall, is built of Quincy granite. It
covers 27,000 feet of land, is 535 feet
long and two stories high. It was built
in 1825-6 at a cost of \$150,000, under
the direction of the first Mayor Quincy.
It took the place of a number of vege-
table sale sheds.

The corner-stone was laid April 27,
1825, by Mayor Quincy. A box was
placed in the corner-stone, containing a
silver plate inscribed with various
statistics of the time. The population of
the city was then only 50,000, having
since increased tenfold.

WHERE THE CITY IS FED.

At first there were one hundred and
twenty-eight stalls in the new building,
but the number is now one hundred
and thirty-two, divided as follows:
mutton and veal, twelve; beef, thirty-

six; pork, eleven; poultry and game,
fifteen; butter, cheese and eggs, four-
teen; vegetables and fruit, twenty-three;
fish, nineteen; restaurants, two. Some
of the firms have been in business for a
very long period. The superintendent
of the market says that among the very
oldest firms are L. M. Dyer, mutton;
J. V. Fletcher, beef; Curtis & Co., pro-
duce, and Nathan Robbins poultry.
Some of the old established firms have
a very extensive and profitable trade.

The upper part of the building is oc-
cupied as warehouses for a farm imple-
ment concern, also by rooms for city
officials and by the rooms of the Fruit
and Produce Exchange. The building
is good paying property for the city.
In 1891 the income from Faneuil Hall
market was \$65,296, from the cellar
under the market \$18,211.20, and from
outside stands \$1407; a total of \$84,-
914.20, besides \$4600 for the rooms over
the market.

STRICT RULES.

Improvements in the stalls are made
at the expense of the lessee. Some of
the firms have excavated and enlarged
their cellars, others have built offices
over the stalls. The regulations to
which the lessees are held accountable
appear rather strict, but there is said to
be but little difficulty in enforcing them.
The stalls must be kept neatly and in
good repair. No smoking is allowed.
Refuse and offal must be cared for.
Dogs cannot be kept. On July Fourth
the building is closed. Rent is paid
weekly and any neglect in complying
with the regulations is followed by
forfeit of the lease.

The Market is in charge of Superin-
tendent George E. McKay, who has
held the office since 1877. Mr. McKay
is very popular among the marketmen.

WHAT SUPT. MCKAY SAYS.

"Is the business of the city markets
as extensive as ever?" was inquired of
Superintendent McKay.

"In one sense it is not," was the
reply. "During the war, the market
was the headquarters of supply for all
New England and New York. Trans-
actions were large and prices high.
At present there is much competition
even for the business of supplying the
trade of the city. People have moved
farther out into the suburbs. New
markets have been established, and
many firms send out wagons which
supply produce to many people who
formerly came to the city markets.
Most of the wholesale trade, however,
still centres around the market area.
Competition is now more active than
formerly. At one time there was an in-
formal agreement among dealers not to
interfere with each other's trade, but
now they will sometimes cut prices
freely to gain business. I know of no
other class of business men in Boston in
which so few seem to be making more
than a living."

THE DEALERS HONEST.

"Are there many dishonest com-
mission dealers?"

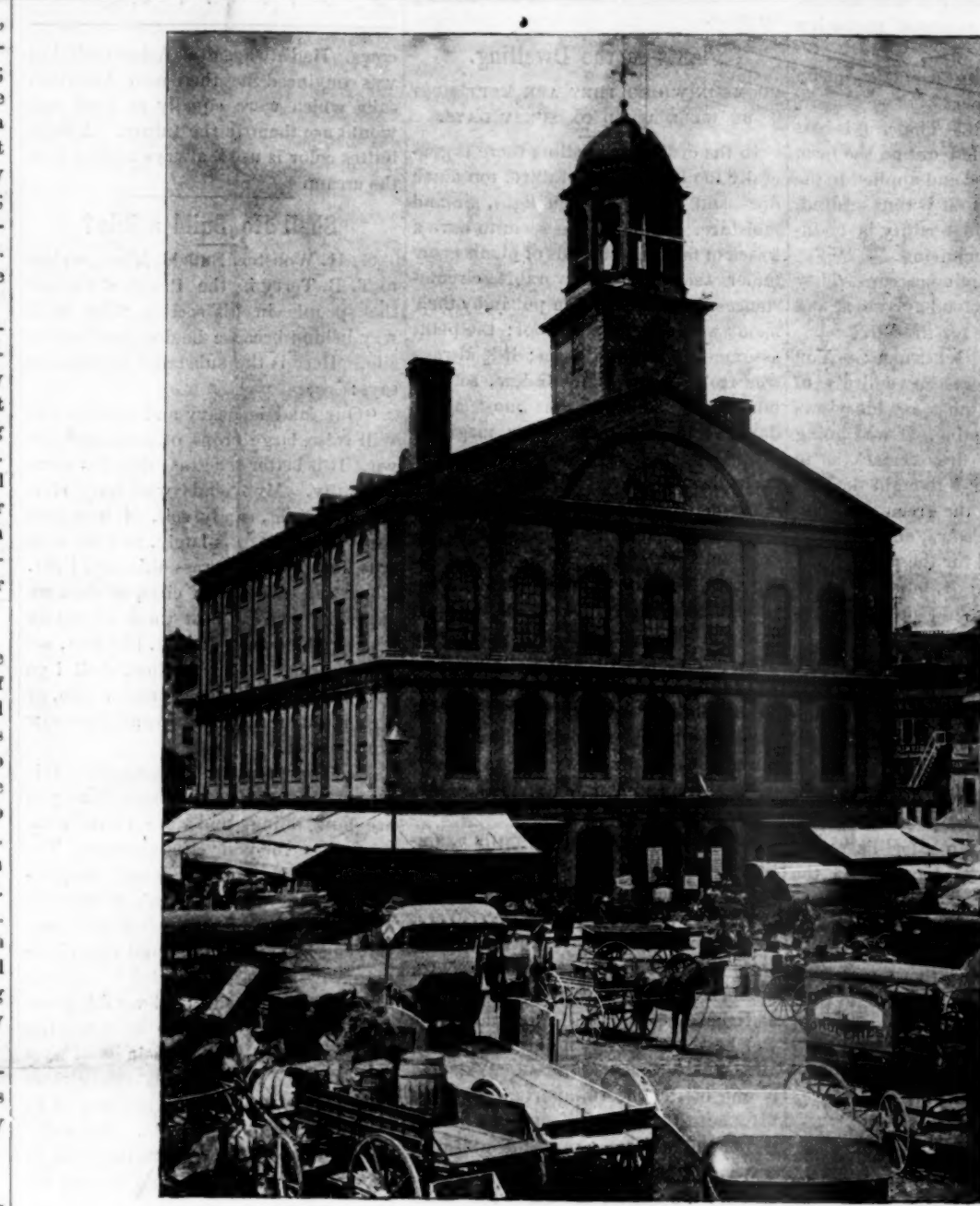
"Black sheep will be found in every
flock, but there are certainly no more
dishonest men among the commis-
sioners than among any other class.
As a class, I consider them exceptionally
honorable. Any evidence of unfair
dealings on the part of those who hold
leases from the city would result in the
loss of the lease."

CASES INVESTIGATED.

"What is done in case of complaints
by the farmers?"

"If there is any appearance of dis-
honesty, I examine the books of the
firm, and investigate the circumstances
of the sales. I have usually found the
trouble not owing to any fault of the
dealers. It is the superintendent's duty
to report fraud and have the lease re-
voked."

"Not long ago a shipper wrote to me
about some celery which he had sent to
Boston. Part was sent to one firm and
part to another. Both portions were
alike and were sent at the same time.
One lot sold at a much higher rate than
the other. On looking up the matter,
I found that the first lot had been sent
to the firm which had special facilities
for handling celery. They had choice
customers who took the shipments at
good prices. The other lot went to a
firm which had no sale for celery, and
which was obliged to sacrifice the lot at



FANEUIL HALL AND MARKET.

almost any price. It was merely a mis-
take of shipping to the wrong dealer.

"Dishonest commission merchants
usually operate by sending out cir-
culars quoting large prices. When ship-
ments are sent, they return only a small
sum or nothing at all. Farmers should
send to men whom they have reason
to believe honest."

"In general, I should advise shippers
to carefully select a commission firm and
to stick to one place in sending their pro-
duce, so long as satisfactory."

SELLING FROM TEAMS.

"Under what conditions are the farm-
ers allowed to sell their own produce
from teams?"

"The market teams are allowed to
stand in the market, under certain con-
ditions. According to the rules, the
teams must not remain longer than
eleven o'clock A. M. and must not return
before four o'clock in the afternoon; but
in practice we find it best to allow the
stands to remain occupied the whole
twenty-four hours in order to prevent
blocking of the adjacent streets before
the hour of opening."

"Is there any preference in regard to
the stands for market wagons?"

"No; except that by custom the team-
sters do not interfere with one another,
and often a farmer will occupy the same
stand all the time, having a practical
monopoly of the location throughout
the season. Some stands are held the
whole twenty-four hours, reloading the
teams several times by means of other
teams which bring produce from the
farm. On Sunday nights the teams are
not allowed to take stand until six
o'clock."

THE MARKET AREA.

"Is the market area sufficient for
present needs?"

"There is some talk of extending the
area in which teams are allowed to
stand. Otherwise the space is large
enough. The area includes North and
South Market streets, Faneuil Hall
square, Merchants' Row between North
and South Market streets, and Commer-
cial street. The Dump is an extension
of the market and is controlled by the
Mercantile Wharf Corporation. Much
of the space formerly rented as stands
for market teams is now covered with
store buildings."

NO CHANCE FOR AN "ARCADE."

"What do you think of the suggestion

to cover the streets' area around the mar-
kets with a well-lighted roof in the style
of an arcade?"

"Such a plan will never be allowed.
It would interfere with traffic. A cov-
ering would make things more pleasant
for the market men and teams, but the
idea is not practicable. In case of fire
the roof would prove a hindrance."

Balanced Rations for Soil.

SOME POPULAR ERRORS IN APPLYING
FERTILIZERS, PHOSPHATES AND PAR-
TIAL MANURES.

In all trades and professions you will
find a certain class of men who are con-
tinually striving to better their condi-
tion, but unfortunately their efforts seem
to be of no avail. In time they become
disgusted and finally give up in despair;
in many cases, these men are "on the
wrong track" and no matter how earnest
and industrious they may be, success
cannot be their reward under the cir-
cumstances. In farming, perhaps, more
than in any other line, is this the case.
The writer knows of hundreds of farm-
ers who have tried year after year to
increase the yield of their farm produce
by the use of fertilizers, but instead of
getting better results they became poorer
from year to year. In nearly every
instance where the proper light was
thrown on the subject the cause could
be located at once; the farmers were
either on the wrong track or else they
failed to carry their efforts to that point
which was so essential to success. They
knew something was lacking in their
soils, and having heard that certain ma-
terials called "fertilizers" would benefit
their land, they began to apply them
without any systematic effort and with-
out any regard as to the object to be ac-
complished.

SOIL STIMULANTS.

To make these illustrations as prac-
tical as possible, the writer will point out
some of those popular errors which led
to the bad results:
Some of the farmers were each year
applying salt, lime or plaster to their
lands, believing that one or the other
of these materials was all that was nec-
essary to make them fertile. They were
encouraged to continue this practice be-
cause in previous years, perhaps, the re-
sults had been most favorable, and espe-
cially upon clovers. Now, the truth of
the matter is, that salt, lime or plaster

are what are known as "stimulant fertil-
izers," that is, fertilizers which in them-
selves do not furnish nourishment to the
plant, but which, on account of their
strong stimulating action in the soil, have
the power to make other food, already
there, available to the plant. Potash is
one of the elements rendered soluble by
their action, and as clover usually re-
sponds well to potash, the effect of the
lime, salt or plaster upon this crop can
at once be explained.

All of the plant food needed by crops
is present in sufficient quantity in the
soil with the exception of phosphoric
acid, potash and nitrogen, and the farmer
in fertilizing his soil has only to con-
sider these three ingredients. Lime,
salt, or plaster do not furnish a single
one of these essentials, therefore in time
the land becomes exhausted of its natural
supply of these materials and all the
"stimulant fertilizers" in the world will
not make the plant grow until the miss-
ing ingredients are returned. The writ-
ter, however, does not wish to create the
impression that this class of fertilizers
should never be applied. There are
times when the physical condition re-
quires a dose of either lime, salt or plas-
ter for its improvement.

ALL THREE ELEMENTS NEEDED.

Again, bone meal is often applied
alone. Now, bone meal is a very popu-
lar fertilizer and is a good one as far
as it goes; however, it contains only
phosphoric acid and nitrogen; potash
then should be added to make it com-
plete. Plants can no more thrive on an
incomplete ration than a horse or a cow,
hence every farm tiller should see that
his crops receive proper nourishment.

Now, "phosphate" is often applied
alone. Strictly speaking, a phosphate
is simply a material which furnishes
phosphoric acid and is certainly not a
complete fertilizer, and to make it com-
plete, not only potash, but also nitro-
gen should be added to it. Many farm-
ers have gotten into the habit of call-
ing complete fertilizers "phosphates,"
while in reality a complete fertilizer is
made by mixing a phosphate (or phos-
phatic material) with potash and nitro-
genous materials.

FIT THE MANURE TO THE CROP.

It only remains now to say a word
about the importance of having the fer-
tilizers properly balanced, and then in
this connection it must be remembered

that the same fertilizers will not do for
all kinds of crops any more than will the
same food answer for all kinds of ani-
mals. Clovers, for instance, need only
phosphoric acid and potash; they can
get all their nitrogen from the air.
Fruits and vegetables, on the other hand,
require nitrogen, phosphoric acid and
potash, but care should be taken that the
nitrogen is not applied in excess, as it
will promote a vigorous growth of fol-
lage at the expense of the fruit. The
phosphoric acid and potash cause a
strong, healthy growth with firm fruit of
good quality. There are various other
points in this line which the writer ex-
pects to point out at some future time.
H. J. SHELTON.

Dr. Salmon on Tuberculosis.

In the course of an address given in
New York city, Dr. D. E. Salmon,
Chief of the National Bureau of Animal
Industry, made the following brief sum-
mary upon Tuberculosis: "We have
learned," said Dr. Salmon, "that:

1. Tuberculosis is a germ disease.
2. The germ attacks a great number
of animals; e.g., men, cattle, fowls,
swine, sheep, cats, dogs, horses, rats,
mice, domestic vermin. Even bedbugs
have been known to communicate the
disease. Each infected animal throws
off germs capable of infecting the others.
3. The germ attacks only diseased or
abraded tissue.
4. There are cells within the body
whose duty it is to fight disease germs.
5. The germ may enter either by in-
halation, inoculation or ingestion.
6. Tuberculosis is more prevalent in
old than in young cattle.
7. Tuberculosis is not hereditary.
8. The germ can be killed; a, by a
temperature of 158 degrees Fahrenheit
for thirty minutes; b, by direct sun-
light; c, by diffused sunlight.
9. Its virulence depends on the num-
bers present.
10. In-breeding, poor health, poor
ventilation, poor food, lack of sunlight,
are important predisposing causes.
11. There is no more, if as much, tub-
erculosis at the present time than in the
past.
12. Tuberculin, in competent hands,
is a trustworthy and safe diagnostic
agent.
13. Tuberculosis is not a respecter of
breeds.
14. That communities have been fur-
nished almost entirely with milk from
tuberculous herds, without any appre-
ciable increase in tuberculosis. Others
have been furnished milk from healthy
herds with no appreciable decrease in
tuberculosis.
15. That where fat calves have been
inspected, even where a large propor-
tion of their dams and nurses are tub-
erculous, only in from two to five in a
100,000 has the disease been detected."

One conclusion drawn by Dr. Salmon
is to the effect that tuberculosis is not
hereditary, and he thinks the disease
could be bred out of a herd by separat-
ing the infected animals and raising the
healthy calves according to the Danish
method recently described in this paper.

Value of Swine in an Orchard.

Fence the orchard so it can be pas-
tured. As stock for orchards we prefer
hogs. They will eat the fallen apples
with more safety from choking, and
will derive more benefit therefrom than
will any other stock. Again, if allowed
to do so, they will, while rooting in search
of insects that lie hidden under the sur-
face to prey upon trees and injure fruit,
be a great benefit to the orchard by thus
cultivating trees. It is a great mistake
to abandon the orchard to weeds and
underbrush. By judicious management
it may be made to yield a slight profit,
even in years when fruit fails.—H. E.
Tweed, Brown county, O., in Stockman.

Think very much of sunlight in a tie-
up in winter, and would have the tie-up
on the south side of the barn if possible,
and have my windows so as to have the
sun shine on the stock as much as pos-
sible. They enjoy the warm sun—or
mine do very much—and I enjoy doing
my work there in a warm, sunny, light
tie-up much better than in a dark one.
I have had both, so think I can judge
pretty well.—O. T. Goodridge.

MASSACHUSETTS PLOUGHMAN

BOSTON, NOVEMBER 21, 1896.

Persons desiring a change in the address of their paper must state where the paper has been sent as well as the new direction.

GERMANY is growing fond of American apples, and there is some prospect that a part of our surplus fruit may find an export market in that country.

It is believed that last week's article, on Thanksgiving Poultry, was much appreciated by shippers. The author was Mr. Rudd, who contributes the regular poultry letter, but his usual signature was accidentally omitted.

GOOD land is the safest investment. It is never lost nor stolen, and is always ready to yield something in the way of returns. Those who trust their money to the management of others are pretty sure to lose more or less in the long run.

The Faneuil Hall markets are equally notable for their historic associations and for the excellence of the wares displayed. The markets of Boston have often been called the best in the country. Generations of bright Yankee farmers have catered to the always fastidious taste of Boston customers until a very high standard has been reached, to the mutual satisfaction of producer and consumer.

The Pingree potato commission of Detroit, Mich., started out in the spring with about 475 acres, which were apportioned among 1700 heads of families, representing 3073 children, or 7673 persons in all. From this land had been produced, with an outlay of less than \$2300 for seed and other expenses, upwards of 45,000 bushels of potatoes, besides a quantity of beets, cabbages, corn, pumpkins, beans, etc.

SECRETARY MCKEEN, of Maine, in his latest crop report notes an upward tendency in the potato market: "The disposition on the part of the farmers, as far as we have noted," he says, "is more to hold than to ship at present prices, and as the starch facilities have used nearly all of the potatoes of inferior quality in Aroostook county, it is but fair to suppose that when Maine's crop reaches the market it will sell at top prices."

The article on the State Horticultural Society is appropriately followed by a description of the Boston markets; for the well-known superiority of the fruit and vegetables sold to the select trade of Boston is in part due to the encouragement and fostering care offered by this Society for so many years. The result of original intelligence along a certain line is well illustrated by a study of the Horticultural Society, followed by a tour through the market district.

IN the management of country banks, in which so many farmers have invested their hard-earned surplus, there is frequently great laxity and carelessness, and too much is left to the control of one or two prominent men. When trouble comes, it is generally caused by the man whom nobody thought needed watching. Directors should direct, and stockholders and depositors should not deposit all their caution along with their cash.

PROFESSOR LINDSEY'S proposed grain inspection law seems reasonable and strictly in line with existing laws, such as the fertilizer enactments. There seems no sense in holding fertilizer manufacturers closely to a legal guarantee stamped on every bag, while the millers are allowed to grind cotton seed and hull together and to sell all sorts of corn by-products under the general name of gluten meal. The farmer wishes to know just what he is feeding to his stock, even more than he desires to know what he is fertilizing his soil. The finely ground state of modern cattle feed baffles ordinary tests, and the neatly made bags, like the cloak of charity, often hides a heap of fraud. The conditions plainly require the aid of the chemist and state inspectors.

FARMER SLACK has decided not to do anything with his apples this year. They are not very good apples, anyway, having been mostly grown on very old and much neglected trees. Earlier in the season, however, Slack received an offer of seventy-five cents a barrel, and he had determined to sell. But unfortunately his neighbors had already bought up all the empty barrels in the vicinity, so that chance went by. Later on, Slack decided to shake the trees and sell the whole crop for elder-making, which was really about all most of them were good for. He got the apples into heaps and left them so for a week in order to mend the rack wagon and to hunt up some bags. Meanwhile the cows crawled under a single-rail space in the orchard fence and ate so many of the apples that some of the cows gave no milk for a week. When Slack had made ready to cart his apples, he learned that the mill had already taken in more than could be ground up for weeks to come. Slack and his apples and the cows are still waiting for developments.

DEAFNESS CANNOT BE CURED. By local applications, as they cannot reach the diseased portion of the ear. There is only one way to cure deafness, and that is by constitutional remedies. Deafness is caused by an inflamed condition of the mucous lining of the Eustachian tube. When this tube is inflamed, it has a rumbling sound or imperfect hearing, and when it is entirely closed, deafness is the result, and unless the inflammation can be taken out and this tube restored to its normal condition, hearing will be destroyed forever. Nine cases out of ten are caused by catarrh, which is nothing but an inflamed condition of the mucous surface.

Will give One Hundred Dollars for any case of Deafness (caused by catarrh) that cannot be cured by Hall's Catarrh Cure. Send for circulars, free.

J. J. CHENEY & Co., Toledo, O.

Sold by Druggists, 75c.

TOPICS OF THE WEEK.

The news of hard times has evidently traveled across the sea, since fewer immigrants than usual have ventured to try their fortunes in this country during the past year. The commissioner general of immigration, in his annual report, shows that during the fiscal year the arrivals of immigrants in this country aggregated 343,267, of whom 340,468 were landed and 2799 were debarred and deported at the expense of the various steamship lines by which they came. The amount of money brought into the country by immigrants was at least \$4,917,318, and probably was largely in excess of those figures. The statistics at hand, the commissioner states, do not justify the conclusion that our alien population is growing in undue proportions. A comparison of the figures for the past year (343,267) with the average annual immigration for the preceding ten fiscal years (435,085) discloses a decrease of 91,818, or over twenty-one per cent.

Election returns completed make the majority for McKinley in the Electoral College 105, the leading candidate having 276 electors against Bryan's 171. The vote in Kentucky was so close that while McKinley retains twelve electors, the thirteenth will cast his vote for Bryan. Wyoming, the other state whose vote was at first doubtful, was carried for Bryan. It is estimated that the National House of Representatives will stand 207 Republicans, 137 Democrats and 13 Populists.

The "Greater New York" scheme is fast assuming a material form. It is said that a full draft of the charter will be ready soon after the opening of the next session of the State Legislature. Meantime, the commission itself is steadily pressing forward with its work. Its nature makes it necessary that a large part of it be done quietly and privately; but the sub-committee and individual members are doing much, preparatory to action by the full commission. The only prospect of delay seems to be in the multiplicity of interests concerned and in the opposition from some quarter that almost any definite proposal is sure to provoke. The completion of the plans will give America the second largest city in the world.

A peculiar feature of the commercial situation during the month of October was the great excess of exports over imports to an extent which has hardly been recorded before. The excess of exports over imports was \$63,011,822, or more than the gross imports of the month into the United States. The record for the ten months of the calendar year shows an excess of imports for the corresponding months of 1895, amounting to \$31,105,045, into an excess of imports for 1896, amounting to \$206,985,482. The change in the character of the trade balance is, therefore, more \$238,000,000, or more than forty per cent of the whole volume of imports for the past ten months of 1896. The reason of this condition of affairs is the demand from abroad for American grain, and the financial inability of Americans to buy the usual amount of foreign goods.

According to dispatches lately received from Cuba, affairs continue favorable to the insurgents, and the assertion is confidently made that the end of the war is near. The Spanish General Weyler has taken the field in person, and is backed by 200,000 troops, yet little seems to have been accomplished. The rebels have gained every important battle, and are reported to be advancing on the important city of Puerto Principe, while the position of Havana, even, is by no means free from danger. The losses of the Spanish troops from war and disease are very heavy, and 13,000 of them are now in the hospitals.

The latest scheme for the settlement of the Eastern problem is to place Turkey under direct European control. Edgar Vincent (at present Director of the Ottoman Bank) becoming the Minister of Finance, a Russian officer the Minister of War, and a Frenchman Minister of the Interior, the Grand Vizier remaining President of the Council of State subject to the Powers' approval. This plan would perhaps do away altogether with the power of the Sultan.

Since General Weyler's large army left Havana to fight the rebels in the mountains, nothing definite has been heard from him, and latest dispatches indicate that the Spaniards feel some anxiety lest their leader has fallen into some trap set by the wily Maceo. The last-named general has already shown himself a master of strategy, and now that he has his opponents upon his own ground, he is likely to make things highly interesting for the invaders.

Faith in Mining Stocks.

No better test of the real value of mining stocks could be shown than that our friend, Mr. W. F. Kendrick of Denver, who is so well posted in these matters, and a conservative business man, should be willing to trade his house and home for them. We quote the following from the Denver Mining Record: "The Kendrick Promotion Company will trade 100 or 240 acres, containing the home buildings of one of the Kendrick farms, for mining stocks or mines. The farm has fine improvements, modern house with hot and cold water, stables containing box stalls and accommodations for fifty head of horses, modern barn for fifty dairy cows the whole fitted up for handling blooded stock. The place contains an artificial lake of about twenty-five acres, stocked with black bass and trout. From the house you can look into the city of Denver. Town lots are laid out beyond the farm. Fifty trotting bred horses and a herd of registered Jersey cows can be included." N.Y. Financial News.

JORDAN, MARSH & CO.

HORSE CLOTHING AND CARRIAGE ROBES

STABLE BLANKETS, HALTERS

Heavy wool lined, with 2 surcingle attached, each 1.25
Extra-sized jersey stable blanket, dark plaid, regular price \$2.50, each 1.75
Stable blankets, all wool fawn, very warm and serviceable; regular price, \$3.50 each 2.50
STREET BLANKETS, CARRIAGE ROBES.

All-wool plaids, in fancy colors, large size, regular price, \$5.00 each 3.50
Extra size street blankets, gray brown ground, with fancy color headings, regular value, \$3.00 2.00
Gray ground, with fancy color plaids; regular price, \$2.50 each 1.75
SURCINGLES

In all grades.
15c., 20c., 25c., 35c., 40c., 50c., and 75c.

In all qualities. Made from the best harness leather, with covert side snap, hand sewed; regular value, \$2.00 each 1.25
Tube web halters, with front piece, each 50c
1 lot of job halters, while they last, each 25c.

Plush robes, green and black, regular value, \$3.50 each 2.50
REVERSIBLE PLUSH ROBES,

Plain on one side, with soft color effects on the other; regular price \$4.50 3.50
Wool Carriage Robes,

Gray ground, with bright colors, each 2.00
Also plush and cloth robes, in all grades, at special prices.



JOHN R. GENTRY. The fastest harness horse in the world; 2 minutes and 1/4 second for a mile.

California Dairying.

"Dairying in California" is the title of a little book by Professor Wickson of the State University.

According to the description it is evident that the Pacific Coast dairymen have certain special advantages. In the moist rainy coast sections the pasture is excellent for nine months in the year, and the large areas of cheap land, with the mild climate, render the expense of keeping cattle very light. Creameries run the year round, and the climate is adapted to cheese making as well as to the manufacture of butter.

Some of the dairymen keep improved breeds of cattle and practice modern method while others keep native scrub stock without shelter and do their work in an untidy manner by primitive methods.

At present, there is an over supply of butter in the Pacific coast markets. Attempts have been made to sell the surplus in foreign countries and in the East. In the coast counties of California, fresh grass-made butter can be produced abundantly as early as March, before new butter is so much as thought of in the Eastern States.

Most of the California dairymen keep large herds. In one county the average is about one hundred to each owner. Prices for butter are the same as for similar grades in the East.

So luxuriant is the growth of grass upon the rich moist coast lands of Humboldt, the banner dairy county, that some farms support an average of about one cow to the acre, throughout the year.

Mass. Horticultural Society.

In connection with last week's article upon the Mass. Horticultural Society, Sec. Robert Manning gives the following by way of addition and correction.

"The first president of the Mass. Horticultural Society was Gen. Henry A. S. Dearborn, who held the office from 1829 to 1834 inclusive. Mr. C. M. Hovey was the ninth president, from 1863 to 1866 inclusive. Mount Auburn Cemetery was established by this society in 1831. It was sold to the present corporation in 1835, and the Horticultural Society has now no ownership in it and no voice in its management. The condition of sale was that the society should receive one-fourth part of the proceeds of sales of lots after certain deductions, and this is the only connection that the society now has with the cemetery. It is not of so much importance, but the name of Montgomery Place was changed to Bosworth street some years ago when Chapman place was opened up to it. What you say of the hall being ornamented with portraits and busts of many of the founders and prominent members would apply only to the lower hall, the upper hall containing portraits of the presidents of the society."

Last Saturday's exhibition at Horticulture Hall consisted chiefly of mushrooms. Among the choice edible varieties found during the week, in spite of the lateness of the season, were Colby Voluptues, Pluratus Ostratus (oyster mushroom), Ag. Ulimarius (elm tree), several Tycholoma and Hypophoma Subulterius (brick top). The winter work of the club will be in the line of study of structure, nomenclature, etc., of edible mushrooms.

A FRENCH economist has been figuring up the number of dairy cows in the leading countries of the world. He says that there are 6,700,000 cows in France, producing 80,000,000 gallons of milk; in the United Kingdom, about 4,000,000; in Germany, 9,087,000; Denmark, 1,000,000; and in Austria, 4,254,000. In the United States the number of cows has almost doubled since 1870, being set down at 16,500,000, and in Australia over 12,000,000.

Items of Farm News.

There are thirty-seven evaporators within a radius of two miles from Sudus Centre, Wayne county, N.Y., that are now handling about 15,000 bushels of apples per week. The season will last about three months and during that time about 200,000 bushels of apples will have been evaporated.

Referring to the arrest and imprisonment of Peter Larsen of Bound Brook, N.J., for killing a hawk on Sunday that was carrying off a hen, the Wantage, N.J., Recorder remarks: "Well may one inquire as to whether the United States is not more despotic than England."

The Boston pigeons show is being held this week at Horticultural Hall, closing today. There were more than 1200 entries.

The shipment of corn from the Argentine Republic this season amount to 33,000,000 bushels, or 11,000,000 in excess of last season's shipments. The United States has exported 53,000,000 bushels so far.

Hog cholera is especially severe in northern Iowa, and is reported at numerous points throughout the corn belt.

Russian thistles are being used as fuel in North Dakota, and it is said that farmers are receiving \$1.50 per ton for the thistles they bring to the mills.

It is now stated that the recent order by the German government in regard to the inspection of American canned meats is not so severe as was at first reported. It will not be necessary to open each package for inspection.

The experiments now being carried on at the Missouri Experiment Station in regard to inoculating cattle to prevent loss by Texas fever are reported to be successful. Not enough experiments have yet been made to establish the theory.

During the first ten months of the current year 6,280,181 hogs were received at Chicago. Their average weight was 245 pounds, or 19 pounds more than the average for the same period last year.

THE New York Farmers' Club is composed largely of wealthy men, and an exchange of pokes fun at the list of "honey-handed sons of toil," like Joseph S. Choate, Charles A. Dana, Chauncey M. Depew, Charles S. Fairchild, Theodore Havemeyer, J. Pierpont Morgan, Whitelaw Reid, Samuel S. Sloan, Wm. K. Vanderbilt, William Rockefeller, Cornelius Vanderbilt. Yet the existence of this millionaire's club for the practical discussion of certain farm topics is an interesting evidence that agriculture has charms for all classes. And it seems doubtful whether these plutocratic farmers necessarily get any more satisfaction out of their magnificent but unprofitable country estates than does the every day agriculturist, who uses his brains and hands to a purpose in getting a good living out of a good, practical farm.

New Cattle Yards.

Cattle yards to accommodate more than five thousand head are to be constructed on the main line of the Boston & Maine railroad at Mishawam, near Woburn. The yards are to be built for Nelson, Morris & Co. of Chicago, and will cover ten acres or more. The deal has been working for some time; but as the Morris people's terms were unsatisfactory to the Boston & Maine road, the contracts were not signed until recently. The lumber has been purchased, and work will begin at once. According to United States laws the cattle must be given twenty-four hours' rest before shipping to foreign ports. Experts say that the cattle can be brought more easily to the docks from Woburn than from Watertown or Brighton.

Farmers' National Congress.

The annual session of the Farmers' National Congress was held at Indianapolis, Ind., last week.

On Thursday the memorial address to Congress was adopted, in which it was declared that the farmers' national congress is not a political party organization; that the recent election for president and representatives in congress has for a time settled the question "that the most ample protection shall be extended to agricultural products, in common with those of other industries."

The memorial suggests a number of changes in the Dingley tariff bill, among them being the striking out of the "skirting clause," which originated in the bill of 1890. It also asks for the protection of sheep husbandry.

Ex-President Harrison addressed the session on Friday. New England was represented by Mr. Francis H. Appleton, President of the New England Agricultural Society, who was chairman of the committee of three appointed to invite the speaker and to escort him to the President of the Congress at the Capitol Building. Ex-President Harrison said in part:

"Don't fight as one that beath the air. I have no patience whatever with those people who are always fighting the law. If you have something to antagonize, out with it; specify it; make your attack directly. It must be so if it is to be effective. If there are abuses of any kind in legislation or in the business of the country, let us fix the public eye upon them until we have exposed the trouble, and then we can trust the country to make it right. It is mischievous to denounce classes and this thing and that; if there are trusts, let us know it and bring legislation to bear upon them and the court decrees to bear upon them, and then we have accomplished something."

The congress petitioned the government to restore the sugar bounty to two cents, to protect the beet and cane sugar industries of the United States, and grant women the suffrage; that the United States Congress take measures to prevent the spread of cholera and other swine diseases; that the national government take active measures to prevent undesirable immigration.

A resolution was adopted recommending to Congress establishment of a department of commerce, to receive same representation as now accorded other departments of the government.

Good Words for Armenians.

EDITOR MASS. PLOUGHMAN: DEAR SIR:—The Armenian refugees have found places, through the kind aid of the PLOUGHMAN and other papers, are earning praise by their good work. Perhaps the most enthusiastic of their employers is the manager of a large dairy farm, who writes:

"May I express to you our thanks for your article regarding the employment of Armenians? We took steps to secure some as farm help. I confess I had some misgivings. When the family of five arrived, mother and I feared greatly that we had been unwise in attempting to combine philanthropy with practical dairy farming. Several weeks have now passed since this truly delightful family came to us, and we are amazed every day at their quickness of comprehension, their eagerness to learn, their powers of imitation, and their anxiety to please. They work faithfully, and are of more value than half the men one can employ. We were prompted to act upon your appeal by a genuine sympathy for these persecuted people, and now we feel overwhelmed by the compensation. We gave so little, and we receive so much from this family!"

The family in question were rich and highly educated people in Constantinople, who barely escaped from the massacre by their lives. It is like the emigration of the nobles after the French Revolution, when counts took service as cooks, and dukes as dancing-masters, glad of any means to support themselves while in exile.

The intelligence, sobriety and adaptability of the Armenian refugees make them superior help, whether on the farm or in the kitchen.

A farmer in Keene, N. H., who hired three, now writes to know whether we can send more, to supply his neighbors.

The first party of refugees sent to Massachusetts are already placed, but a second party have arrived and are now to be procured. Anybody wishing to hire one, for farm or house help, can call at the temporary home, 16 Waltham street, Boston, and select one, or can communicate with me about sending one.

We have been flooded with applications for Armenian girls for housework. The refugees are all men; but the men are willing to go out to do housework if desired. They are as easy to train as a raw girl, and are stronger when trained.

Vermont Fruit Growers.

The Vermont State Horticultural meeting will be held at Burlington, Thursday and Friday, Dec. 3 and 4.

A fruit exhibition will be held in connection with the meeting. Everyone interested in any branch of horticulture is urged to be present, to make the meeting a success, and to assist in the organization of a permanent State Horticultural Society. Prominent essayists have been engaged.

On December 1, the New Haven & Hartford Railroad Company will, it is understood, take charge of all telegraph offices on its various lines, except those in New York and Boston, under contract with the Western Union Company. All employees in the telegraph offices of the line will go on the pay roll of the company. It is understood that the contract is to run twenty-five years. The change is one of vast importance to both the railroad and telegraph company.

Read and Run.

The business of the Brush Electric Company is being transferred to Lynn, Mass.

Miss Victorine T. Artz of Chicago is the donor of \$10,000 to the Boston Public Library.

Mrs. Abner Cox, of Silex, Mo., while insane, shot her husband fatally and then killed herself.

Rich gold mines have been discovered in the Wichita Mountains, Comanche reservation, Oklahoma.

Contracts for drilling about 25,000 oil wells have been recently awarded in the new oil fields of Indiana.

Police man Lyman, of Ocala, Fla., shot at some fugitive negroes and killed one of them. The officer surrendered.

The Transit Commission is preparing to build the stairway coverings for the subway stations on Boston Common.

Royal Gawler, while hunting on Saugeen Peninsula, Ont., shot and killed his brother, whom he mistook for a deer.

Burglars stole valuable diamonds and a \$500 music box at Bridgeport, Conn., but the music began to play and they dropped their plunder and ran.

A brilliant meteoric display was recently observed at Indianapolis, Ind., as many as a dozen shooting stars being seen at once.

The National Woman's Christian Temperance Union, at St. Louis, Mo., has decided to observe March 20, Neal Dow's birthday, throughout the country.

Those who use Dobbins' Electric Soap each week (and their name is legion) save their clothes and strength, and let the soap do the work. Did you ever try it? If not, do so next Monday morn'g. Ask your grocer for it.

The Cudahy Pipe Line to the Indiana oil fields is nearly ready to pipe oil to Chicago, Ill., and a parallel line projected promises to prove a powerful rival to the Standard Company.

Lucien Bacigalupi, the totally blind son of the keeper of a public X-ray display in San Francisco, has discovered that by the aid of the Röntgen ray he can see sufficiently to distinguish objects.

Boston's former public library building has been stocked with wild animals and transformed into a "Zoo," while the young Bostonians have transferred their attention from literature to natural history.

Hannah Burke, employed as a chambermaid at the Hotel Russell, Springfield, was shot and wounded, perhaps fatally, at eight o'clock Monday evening, by Peter O'Farrell, a rejected suitor. O'Farrell was arrested.

The parents of school children in Pawtucket, R. I., are incensed at an order of the school committee that all children who loiter on the way home from school shall be suspended. Six pupils have been suspended already.

The skeleton of a man has been found in the woods at Waco, Ga. It is hinted that they are the remains of a man named McDonald, who went south from Quincy, Mass., a year ago, to buy some land and who disappeared mysteriously.

Isaac Howland, cashier of the National Exchange Bank, New York city, while on his way on Friday to the Chemical National Bank lost two \$10,000 United States currency certificates which he had intended to deposit in the latter institution. The notes are not negotiable.

W. L. Terrill, thirty-five years of age, at New Haven, Conn., Monday, dangerously shot his wife and then shot himself through the right temple, dying in a few minutes. The shooting occurred at the Terrills' home in the town of Hamden.

The Vermont Legislature held a short, but busy session Monday. In the Senate a bill was introduced by Senator A. Len, providing for amending the general corporation law. The Senate also passed House bills relating to taxation of buildings; to incorporate the city of St. Albans, and to provide for a monument at Antietam. A large number of House bills were referred to the Senate committees.

Several parcels of land in Pittsfield, Hartland and St. Albans, Maine, at one time owned by T. B. Seekin of St. Albans, have been advertised to be sold by a sheriff November 23, on the order of Hecht Brothers of Boston. This firm holds a bill of \$1481.11 against Seekin. It is claimed that the men occupying the lands at present will maintain that said lands are not attachable, as they have in their possession deeds of the land.

Maine Dairy Conference.

The Maine State Dairy Conference will be held in Skowhegan on December first and second.

The speakers will be Prof. Charles D. Woods, Director of the Maine Experiment Station; Prof. G. M. Gowell, Dairy Instructor at the State College; Dr. F. L. Russell, Prof. J. B. Lindsey, of the Massachusetts Hatch Experiment Station; Mr. C. H. Waterhouse of Windsor, Vt., a practical butter maker of much experience, and probably Prof. James W. Robertson, Dairy Commissioner of Canada.

Constipation

Causes fully half the sickness in the world. It retains the digested food too long in the bowels and produces biliousness, torpid liver, indigestion, bad taste, coated tongue, sick headache, insomnia, etc. Hood's Pills cure constipation and all its results, easily and thoroughly. 25c. All druggists. Prepared by C. I. Hood & Co., Lowell, Mass. The only Pills to take with Hood's Sarsaparilla.

Hood's Pills

NORTH Packing Division & Co.

HIGHEST AWARD MEDAL AND DIPLOMAS WORLD'S FAIR CHICAGO

FOR PURE LARD, LARD, HAM, BACON, DRY, SALTED AND PICKLED MEATS, BARREL, PURE LARD, SAUSAGES.

FOR SOMETHING EXTRA CHOICE TRY THEIR NORTH STAR BRAND SURE TO PLEASE.

BOSTON Macular Parker Company

BEST CLOTHING FOR MEN BEST CLOTHING FOR BOYS MADE IN CLEAN WORKSHOPS ON THE PREMISES

Macular Parker Company PROVIDENCE

Country Real Estate.

Stillman E. Chubbuck, Jr., of the Stillman E. Chubbuck Machine Company of Boston, has bought a high-class farm residence of five acres, in Sherborn, owned by Mrs. Sarah A. G. Barrett, and her daughter. Mr. Chubbuck, on retiring from business, will make it his permanent home.

Charles K. Griffith has sold the old James Carpenter farm of eighty acres and buildings, situated on the main road from Foxboro to North Attleboro, to Mrs. Oscar Dupee, who has taken possession, and will make extensive improvements.

Lightning Butter-Maker.

Just think of churning butter in two minutes. It seems hardly possible, but it can be done with the newly invented machine now being manufactured by W. H. Baird & Co., of Pennsylvania. Those who have spent an hour on a warm day doing the churning, can readily appreciate how delightful this new machine must be. It is easy to operate, and every butter-maker that sees it orders one at once. It is the easiest thing on earth to sell, and requires no experience either. All those who have ordered one so far are so well pleased with it that they never tire of praising it. Any one can make from \$5 to \$10 a day selling this machine in their township. Those who have a little time to themselves and wish to make money easy, can obtain full particulars regarding this wonderful invention by writing to W. H. Baird & Co., 140 S. Highland Ave., Station A, Pittsburgh, Pa.

Ohio's grape crop has been enormous this season, but the extremely low prices have given little profit. The great abundance and the low price caused many growers as well as the regular manufacturers to make more native grape wine than for several years. The amount of wine made and the number of grapes used can only be roughly estimated, but a prominent grower put the amount at nearly 1,000,000 baskets. With the exception of the Catawbas the quality this year has been poor. The Concord were too ripe and they had too much rain. The Delaware and Niagara varieties were also comparatively poor. The Catawbas, on the other hand, were better than usual.

In the Lead, As Usual.

The first trial received this season comes from the MURDOCK LIQUID FOOD CO. It is an especially bright and pretty one and has a particular value from the fact that its design includes the three flowers most popular as a choice for the national flower, the golden rod, the mayflower, and the white everlasting, the only flowers mentioned in the history of the pilgrims. If you wish a bit of brightness in your home to last throughout the year, send a stamp to the Murdock Liquid Food Co., Huntington Ave., Boston, for one of their calendars.

A ROYAL FAMILY.

On the 21st of November a royal litter of ten living pigs were farrowed at Hood Farm. The sire, Duke III, of Hood Farm, won first prize at the New England Fair this year. The dam, Sweet Sixteen, was never beaten in the show ring until this year, when she took second prize at the New England Fair, Duchess II, of Hood Farm winning first over her. Duchess II is a litter sister of Duke III, the sire of these pigs.

There was renewed excitement at Hanover, N. H., in connection with the sudden death, Friday forenoon, of eleven cows out of a herd of eighteen, owned by Thomas A. Hazen of Norwich, Vt., for it now seems certain that the suspicion that they were poisoned was well founded. Mr. Hazen is the town grand juror and it has become his duty within the last few months to make some prosecutions in the interests of law and order. It is generally believed that some person is seeking revenge. State Attorney Enright of Windsor is investigating.

MARRIAGES.

COURTNEY—BROUILLETTE—At Lowell, Nov. 11, Hon. William F. Courtney, mayor of Lowell, and Alice Angeline Brouillette.

HALL—PRESOTT—At Medford, Nov. 10, Edward C. Hall and Annie E. Prescott.

SMART—FINITNEY—At Malden, Nov. 4, Harry C. Smart of East Boston and Marguerite E. Finitney of Malden.

DEATHS.

ABERCOMBIE—At Braintree, Nov. 7, Horace Abercombie.

FAY—At Southboro, Mass., Nov. 5, Charles M. Fay, 92 yrs., 2 mos., 24 yrs.

PROVIDENCE—At Winchester, Mass., Nov. 7, Jerome B. Jenkins, 75 yrs.

KINLEY—At Canton, Nov. 4, Albion W. Kinley, 78 yrs., 5 mos., 21 yrs.

FRATT—At East Weymouth, Mass., Nov. 5, Charles Henry Fratt, 60 yrs.

RUSSELL—At Plainville, Mass., Nov. 5, Charles Russell, 70 yrs.

SAMUEL—At Brewster, Mass., Nov. 4, Lucy Alley Brewster, 71 yrs.

SCOTT—At Reading, Nov. 8, Mrs. Caroline F. Scott, 50 yrs.,

THE HOUSEHOLD.

DOROTHY'S MUSTN'TS.

I'm sick of "mustn'ts," said Dorothy D; Sick of "mustn'ts" as I can be.

From early morn till close of day, I hear a "mustn't" and never a "may." "You mustn't" lie there like a sleepy head. And "You mustn't sit up when it's time for bed." "You mustn't cry when I comb your curls." "You mustn't play with those noisy girls." "You mustn't be silent when spoken to." "You mustn't chatter as parrots do."

"You mustn't be pert and you mustn't be proud." "You mustn't giggle or laugh aloud." "You mustn't rumple your nice clean dress." "You mustn't nod in place of a yes."

So all day long the "mustn'ts" go, Till I dream at night of an endless row Of goblin "mustn'ts" with great big eyes That stare at me in shocked surprise— Oh! I hope I shall live to see the day When some one will say to me "Dear, you may." For I'm sick of "mustn'ts," said Dorothy D; Sick of "mustn'ts" as I can be.

—Ella Wheeler Wilcox.

THE BLESSED BURGLARS.

"My first burglary," remarked Uncle Bob, suddenly, as Dicky and he sat on the piazza together, "was committed when I was a boy of twelve."

"What! You committed a burglary! You, Uncle Bob?" cried Dicky in dismay. "Oh, that was an awful thing to do!"

"Not such a very awful thing the way we did it," said Uncle Bob, calmly. "Listen, and I will tell you about it."

"Teddy Gordon, my school comrade, was the swiftest runner in Pokerville. Fourth of July he captured no less than \$50 in prizes. Next morning I met him coming down the road."

"Hello, Teddy!" said I. "Decided what to do with your money yet?"

"Yes," he replied. "I'm going into the burglar business."

"Ted Gordon, have you clean gone out of your senses? What on earth do you mean?"

"Exactly what I say," replied Ted, calmly. "I've got my eye on an easy house to begin on; and, look here, Bob, I'm going to take you into partnership."

"Well, not if I know it!" said I, my eyes opening wide with amazement at Ted's coolness. "In the first place, it's dead wrong; and, in the second, it's very dangerous."

"Oh, I guess you will join me in this enterprise all right," responded Ted, with a smile. "Now listen."

"Looking cautiously about to see that there was no chance of being overheard, Ted unfolded his plan."

"Why, it's a splendid scheme!" I broke out, presently. "Of course I'll join you!"

"Miss Judith Brown, or 'Aunt Judy,' as she was often called, lived in a somewhat dilapidated little cottage about half a mile down the road. The poor old lady had recently fallen upon evil times. The hundred-dollar income with which she had for years managed to keep body and soul together was suddenly cut down to one-half that amount. And, to make matters worse, her eyes began to fail, so that she could no longer add to her small income by her sewing and fancy work. So, altogether, matters were looking about as black and gloomy as they well could."

"The carpet in her little sitting room was very threadbare, the chairs old and rickety; and, as for the table, it could scarcely support the few cracked dishes her frugal meal required her to put upon it."

"Occasionally, Aunt Judy had a lady visitor; and then, with what mortification the poor woman was compelled to set before her caller chipped cups and saucers, and to warn her not to bear too heavily on the chair on which she was sitting, only a few of her acquaintances knew."

"Tilly," she said one evening to the little colored girl she kept more for company than anything else, "Tilly, to-morrow, when you go down to the grocer, see if he won't give you another soap-box. We must save the chairs for our callers."

"It looked as though she would have to openly appeal to charity, and this she had never been driven to before. It was so hard to do, so hard! A little after eight she and Tilly retired to their chamber up under the eaves, and soon were fast asleep."

"About ten o'clock, when all was dark and still, a wagon drove up, and, turning out from the road, stopped on the other side of Aunt Judy's back-yard fence. Here it lay completely hidden from the house and from the street."

"Three minutes later Ted and I poked our heads above the boards; and, seeing that no one had been disturbed, we climbed lightly over and crept up to the back door. As we expected, it was open on the latch; for, if there was anything that Aunt Judy had no occasion to fear, it was the midnight thief. Once inside the house, we drew down the blinds, and lighted our bull's-eye lantern."

"In the kitchen we quietly removed our shoes, in true burglar fashion, and crept forward. The scene of our operations was the sitting-room."

"Gathering up as many chairs as we could bear off without noise, we carried them to the back door. After that we took the table. Then, with much difficulty, we lugged off the rickety old sofa. Next, we took a couple of armfuls of odds and ends; and, finally, picking up the threadbare carpet by the roots, we bore it off, chucking to ourselves, for we had completely denuded the room."

"Pulling on our boots, we now carried our booty out to the wagon; and then—"

well, half an hour later, Ted and I were well along the road on our way back.

"Ha! ha! ha!" I roared, as soon as we were out of earshot. "That's the greatest lark I've had. Oh, but won't the old lady be surprised, though?"

"When Tilly came down in the morning to light the fire, her eyes almost popped out of her head with amazement. As soon as she had recovered herself, she rushed upstairs. On reaching the first flight, however, she paused, as an idea entered her mind, and stood leaning against the banister. Then, with a broad grin, for her decision seemed to amuse her greatly, she ran up and burst into Aunt Judy's room."

"Oh, missie! missie!" she cried; "it's all gone, missie! The robbers have taken all our furniture. It's all gone, missie, even to the carpet and spoons and everything!"

"Poor Aunt Judy's face was a sight to behold. In trembling haste, she threw on her wrapper, and hurried downstairs. "Pushing open the parlor door, the excited old lady received a shock which well-nigh took her off her feet. There before her was a brand-new set of furniture, chairs, sofa, and table, the latter spread with a nice, white table-cloth, and with bright, new knives and forks and spoons and pretty cups and saucers upon it, the like of which she had never expected to see in her little home again. In the centre of the room was laid a nice, large rug; and stuck up in a corner was a roll of handsome carpeting sufficient to cover the border of the floor that was yet exposed."

"With a quick glance the astonished woman took it all in, and then she dropped on her knees and sobbed aloud. For some minutes she remained thus, her head buried in her hands; and, then, rising, her face greatly brightened, she said simply: 'Make some tea, Tilly. We must christen our new teapot.'"

"As Tilly lifted the cover of that article, something green flashed to her eyes from the inside. She shook it out."

"Oh, look, missie!" she cried. "Look here! Money! See Ten, ten, five, twenty-five dollars! Oh, missie, this is just great! The Lord is good, isn't he?"

"Yes, child," said Aunt Judy. And then, the old pride coming suddenly upon her, she said: 'But we'll have to find out who did it, and send them back. We mustn't keep them, Tilly. It's too much like charity.'"

"A little later, when the minister was going by, she called him to advise her. No matter what his arguments were, he had well-nigh persuaded her to accept the gift without question, when Tilly clinched matters."

"Sides, missie," she said, offering her speech as a supplement to the minister's, "the burglars got your furniture, hain't they? Time enough to give up the new things when they bring back the old ones."

"I will keep them," said Aunt Judy, smiling; and so the thing was settled."

"Were you ever found out, Uncle Bob?" inquired Dicky.

"Yes, the newspapers got hold of the affair; and pretty soon Teddy and I were known all over town as 'The Blessed Burglars.' But, before this happened, the minister, at Aunt Judy's request, had inserted this little item:

"Any person giving information concerning the burglars who entered the premises of Miss Judith Brown, on the night of July 5, will receive a thousand thanks. As for the burglars themselves, Miss Brown would be greatly pleased to have them call upon her some evening while she is awake, to receive the gratitude their kindness and consideration deserve."—Inter-Ocean.

A Rabbit's Autograph.

These footprints in the snow are always four in a set; the two front impressions being about six inches apart and the other pair quite close together, or even united occasionally, or placed one directly in front of the other; the direction of the hare's course being plainly seen by the prints of the toes. But it will be a surprise to most people to find on examination that the widely separated pair in front are really made by the hind feet of the animal, certain impressions showing plainly the full imprint of the long hind shank, even to its heel or elbow, as this joint of the leg is incorrectly called. Where the animal has progressed by slow, short jumps the marks of the long toes are frequently to be seen; but in the more rapid leaps, clearing from one to two yards, only the tips of the feet have touched the snow. A careful examination of his fourfold autograph indicates the method of its technique. The short fore-paws are planted near together, the hind feet pass outside and some inches beyond them, and then follows a jump which may vary from two to ten feet.—Hamilton Gibson's "Sharp Eyes."

Examine your words well and you will find that even when you have no motive to be false, it is a very hard thing to say the exact truth even about your own immediate feelings—much harder than to say something fine about them which is not the exact truth.—George Eliot.

Happiness is not the highest aim in life. On this issue I take my stand with the idealists. I believe in the "divine discontent," the restless struggling and yearning, the dissatisfaction with one's self, the torturing desire to get further ahead, the sorrowful brooding over the mistakes and woes of our fellowmen.—W. L. Sh. I don.

Even from the first observance of the day, the dinner has been one of the chief features, and since the festival is a recognition of the bountiful blessings which have been showered upon us, the dinner should give evidence of the material blessings which have fallen to our lot. One never cares to make experiments on Thanksgiving Day, and in most households the old-time dishes are the most welcome, and the menu is rarely changed from year to year. The last two lessons at the Cooking School reported in our columns will give the housekeeper much help in preparing the Thanksgiving dinner, and we give several recipes below which will be suggestive to those who wish to try something new for that day.

The two menus given, which are taken from exchanges, are sufficiently simple to be easily compassed in the ordinary household, the recipes for the dishes mentioned having been given in our columns from time to time. The second menu has a literary flavor which will add to the enjoyment of the occasion if used:

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62—Ladies' Waist With Bolero and Girdle.

The exquisite design here represented embraces the latest fad in the bolero jacket and wrinkled girdle belt. Glace silk was chosen for the waist, the ground of fawn, showing stripes of golden brown. The waist is arranged over fitted linings which close in centre front. The jacket fronts in rounded bolero style, are trimmed with iridescent jeweled passementerie, while the free edges are outlined with a quilling of brown satin ribbon. The full front of tan chiffon is gathered at the neck and waist line, falling in pretty folds to the top of the deep girdle belt, the closing being effected invisibly in centre. The back, smooth fitting across the shoulders, has the fallings drawn well to the centre in overlapping plaits at the lower edge. The girdle of satin is deepest in centre front where the fitted edges conceal the closing. The sleeves, mounted over coat shaped linings, are wrinkled from wrists to a little above the elbow, where they stand out well from the shoulders in moderate fullness, according to the latest style. A standing collar which is covered by a stock of brown taffeta ribbon ending in a large bow at back of neck. Elaborately trimmed, the waist may be worn at dinner, informal luncheon or tea, while developed in subdued colors or less expensive materials it will be equally appropriate for completing a street toilette. To make this waist for a lady in the medium size, it will require three yards of forty-four inch wide material. The pattern, No. 6216, can be had in sizes for a 32, 34, 36, 38 and 40-inch bust measure, and retails for twenty-five cents. With coupon, ten cents.

Although now a national institution, Thanksgiving Day will always seem distinctively New England festival, and its true observance will serve to keep alive the sturdy spirit of our forefathers. Contrasting the comforts of today with the scant material for thanksgiving which characterized the first Thanksgiving day, it would seem as if those who instituted the custom had but little cause for thankfulness. Their numbers were few, the Indians, so frequently hostile, surrounded them on every side, the land was rough and uncultivated, and the climate severe, so different from the sunny England they had left behind them, while the first harvest was hardly plentiful enough to supply their needs with any degree of comfort during the long winter before them. Yet on this first October Thanksgiving Day in 1621, they gathered together with the true Thanksgiving spirit and did full justice to such a feast as the women of the colony were able to prepare from the scanty supplies.

Thanksgiving is essentially a home day, and proud indeed is the family which is not rich in memories of former Thanksgivings Days, with their gatherings of relatives and friends and homely merry-making. In these later days, the tendency is to make it less of a home day and more of an ordinary holiday, with its various engagements away from the home circle, and thus frequently the true spirit of the day is lost.

Even from the first observance of the day, the dinner has been one of the chief features, and since the festival is a recognition of the bountiful blessings which have been showered upon us, the dinner should give evidence of the material blessings which have fallen to our lot. One never cares to make experiments on Thanksgiving Day, and in most households the old-time dishes are the most welcome, and the menu is rarely changed from year to year. The last two lessons at the Cooking School reported in our columns will give the housekeeper much help in preparing the Thanksgiving dinner, and we give several recipes below which will be suggestive to those who wish to try something new for that day.

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Oyster Soup. Celery.
Roast Turkey a la Reiniere.
(Garnish of Sage Clakes and Italian Chestnuts.)
Baked Hominy. Cranberry Sauce.
Mashed Turnips. Glazed Sweet Potatoes.
French Chicken Salad.
Brown Bread Sandwiches.
Pomona Sherbet.
Mince Pie. Pumpkin Pie. Raisins.
Nuts. Fruit. Coffee.

"Now good digestion wait on appetite And health on both."—Macheth.
"He was a bold man that first ate an oyster."—Dean Swift.
Cream of Tomato Soup.
"Expect spoon-meat"—Love's Labor Lost.
Salted Almonds. Olives.
Roast Turkey.
"Upon what meat doth this our Caesar feed That he is grown so great?"—Julius Caesar.

Cranberry Sauce.
"What is sauce for the goose is sauce for the gander."—Tom Brown.
Vegetables.
"Eat it up all, Hortensio, if thou lovest me— Much good do it unto thy gentle breast."—Taming of the Shrew.
Mashed Potato. Glazed Sweet Potato.
Succotash.
Majonaisse to Celery.
"O green and glorious! O herbaceous treat! 'T would tempt the dying anchorite to eat! Back to the world he'd turn his feeble soul, And plunge his fingers in the salad bowl!"—Sidney Smith.
Wafers. Pies. Cheese.

"No soil upon earth is so dear to our eyes As the soil we first stirred in terrestrial pies."—Pumpkin Pie.
Fruit.
"A dish fit for the gods."—Julius Caesar.
Nuts. Raisins. Bonbons.
"Pretty, little, tiny kishkash."—Henry IV.
Coffee.
"Drink, pretty creature, drink."—Wordsworth

Those who would like to vary the stuffing used for the turkey this Thanksgiving may find one of the following recipes, taken from the Cooking School Magazine, of service. The Cereal Stuffing is especially liked by many people, as it takes the flavor of the fowl so thoroughly.

Oyster Stuffing.—To a very highly seasoned bread stuffing add plenty of oyster stuffing, as long cooking is not of advantage to oysters.

Chestnut Stuffing.—Cook one quart of blanched chestnuts in boiling stock or water till tender, press them through a ricer, season with four tablespoonfuls of butter, a generous teaspoonful of salt and a dash or two of pepper. Sweet herbs, onion juice, parsley, or lemon juice may be added if desired. A pint of finely chopped chicken or veal or a pint of bread crumbs may also be added; in this latter case more seasoning would be required.

Cereal Stuffing.—Select the white hominy, wash it in several waters or until the water poured from it looks clear. Stir one cup of the washed hominy into a quart of boiling water, to which one teaspoonful of salt has been added. Allow it to boil, stirring frequently for a few moments, then cook in the double boiler for about two hours, or until the bits of grain are very tender. While it is still hot in the double boiler, add two tablespoonfuls of butter, then three beaten eggs, a dash of pepper and one-quarter of a teaspoonful of sweet herbs.

Apples are so plentiful this year that it seems particularly appropriate to use them freely in the Thanksgiving dinner, and the frozen desserts suggested in the Cooking School Magazine are easily made.

Pomona Sherbet.—Add two cups of sugar to one quart of sweet cider and one pint of orange juice. Stir the mixture until the sugar is dissolved, freeze as usual, and finish with a meringue made from one beaten white of egg and one tablespoonful of powdered sugar.

Pomona Frappe.—Add three cups of sugar to one quart sweet cider, one pint orange juice and three pints of water; stir until the sugar is dissolved, and serve half frozen in glasses.

The Pomona Sherbet and Pomona Frappe are made from apple-juice, but sweet cider is a most convenient form of the juice. The sugar should not be mixed with the sugar until it is time to freeze the mixture.

Thanksgiving Plum Pudding.—Six butter crackers rolled fine, and soaked in three pints of milk. Cream one-quarter of a cup of butter with one cup of sugar; add half a teaspoonful of salt, one teaspoonful of mixed spice, and six well-beaten eggs. Stir it all into the milk and add one pound of the best raisins. Bake in a deep pudding dish, well greased with cold butter. Bake very slowly in a moderate oven three hours. Stir several times during the first hour, to keep the raisins from settling.—Boston Cook Book.

Pumpkin Pie.—The pumpkin pie belongs to Thanksgiving, as the mince pie does to Christmas. This is a truly American product and was probably first made by a New England housewife. For a successful pie, the variety of pumpkin must be carefully chosen and cultivated, and the fruit resulting should be of medium size, dark orange in color, and of solid substance.

Equal care must be taken in cooking the pumpkin; skin and seeds having been removed, it should be cut in small pieces, put in a granite kettle, granite-ware preferred, with just enough water to prevent all danger of burning. Let it cook rapidly, till thoroughly heated, and then very slowly for several hours, allowing the water to evaporate at the end, leaving all the sweet flavors and juices in the pumpkin pulp. Sift this, add a little spice and sugar or nice molasses, and spread on plates and heat again in a moderate oven, till it becomes a rich red marmalade. All this should be done the day before the pie are to be made. For each pie, use one cupful of the prepared pumpkin, one beaten egg, and two or three cupfuls of rich milk, according to the size of the plate and the richness of the pumpkin. Sweeten and spice to suit the taste—cinnamon and ginger and nutmeg being long especially to pumpkin pie.

Line deep plates with pastry, fill with the pumpkin mixture, which should be warm, and bake slowly for nearly an hour, or till the pie puffs in the centre and grows brown. Serve either hot or cold.—American Kitchen Magazine.

The decoration of the table must of necessity vary with the resources of the household. A vase of chrysanthemums, a pot of ferns, or an artistically arranged dish of fruit of contrasting colors may serve as the center piece, but it is better to have the decoration simple, as before the dinner is over the table is likely to become a little overcrowded by the bounty of Thanksgiving. The cranberry or currant jelly is prettier if served in small moulds instead of one large one, and helps to decorate. A small boutonniere or single blossom laid at each plate gives a pleasant greeting and name-cards and menu cards may be used or not as desired. The name cards may be made to provoke a little merriment, either by appropriate verses written on each card or by the shape of the cards themselves. They may be cut in the form of a turkey, or a sheaf of wheat is appropriate. With a good pattern, they can easily be cut from cardboard and prepared some days in advance. The Cooking School Magazine suggests as appropriate for the day the use of a small sweet pumpkin, prettily garnished, for a salad bowl and smaller pumpkins made of pumpkin colored tissue paper for the bon bons.

It is a pretty idea to have an after-dinner topic prepared, says a writer in Good Housekeeping. This can be done weeks before, and may take the form of conundrums, questions or anagrams upon almost any topic, historical, geographical, literary, etc. They can be written upon small fancy cards, or upon slips of paper enclosed in gilded peanut shells, tied together with ribbon. This will give the hostess an opportunity to exercise her ingenuity, and will be sure to please the younger members of the company. One of the guests may act as master of ceremonies, having a slip of paper with the correct answers upon it, as all the answers may not be guessed.

Although the proper carving of a turkey can only be learned through experience and by a thorough knowledge of the anatomy of the bird, yet these suggestions will give an idea of the proper manner of procedure.

Free the ends of the drumsticks from the body. Place the turkey on the platter with the head at the left. Unless the platter be very large, provide an extra dish, also a fork for serving. Insert the carving fork across the middle of the breastbone. Cut through the skin between the breast and the thigh. Bend the leg over, and cut off close to the body and through the joint. Shave off the breast in thin slices, slanting from the front of the breastbone down toward the wing joint. Tip the bird over slightly, and with the point of the knife remove the oyster and the small dark portion found on the side bone. Then remove the fork from the breast and divide the leg and wing. Cut through the skin between the body and the breast and with a spoon remove a portion of the stuffing. Serve light or dark meat and stuffing, as preferred. If carved in this way, the turkey will be left with one-half entire, and if placed on a clean platter, with the side cut nearest the carver, and garnished with parsley, will present nearly as fine an appearance, to all but the carver, as when first served. When there are many to be served, take off the leg and the wing from each side and slice the whole of the breast before removing the fork, then divide as required.

Yesterday is yours no longer; to-morrow may never be yours; but to-day is yours, the living present yours, and in the living present you may stretch forward to the things that are before.—F. W. Farrar.

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The very many beautiful illustrations, made especially for this work, constitute one of its chief attractions. There are, likewise, a large number of portraits of the leading men of the country, from William Penn down to President Harrison. These illustrations are one of its best and most important features.

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THE HORSE.

—There are now 200 horses in the 2:10 list.

—John R. Gentry's set of shoes weigh only seventeen ounces.

—Miss Russell the dam of Maud S., 2:08 3-4, is now 31 years old.

—A San Francisco horseman is training eight horses to drive tandem at one hitch.

—John R. Gentry, 2:00 1-2, will be sold at auction during the present month. He has paced ten of the twenty miles in 2:04 or better this year.

—The Horse Thief Detecting Society of Rehoboth, Seekonk, Pawtucket, and East Providence, R. I., recently celebrated its one-hundredth anniversary.

—When a horse is allowed to fall into a slow gait he becomes aged and incapacitated long before his natural time; his joints and sinews become stiff and contracted, and he is soon incapable of properly performing the work he should naturally be able to do.

—More horses are ruined by confinement in the stable and over-feeding than by hard work. It is more necessary for them to be out every day, weather permitting, for jogging and to stretch their legs, strengthen their lungs, and inhale fresh air and sunlight, than for man.

—No, Maude, we do not look for the total disappearance of the horse during next year because Johnnie Wheeler sold his horse and bought a bicycle. There are a trifle over fifteen million horses in the country and most of their owners prefer them to a wheel when hauling grain to market.—F. A. Monthly.

—After several postponements, Star Pointer, the Tennessee pacing wonder, with a record of 2:02 1-2 and champion of the world for three successive years, won new laurels Tuesday, at Philadelphia, by defeating Joe Patchen, that other king of the turf, in a match race for \$1000 a side, at Belmont Park track.

—If the latest phase of modern ingenuity proves a success, there will be no more heavy tramping and the rhythmic clicking of the hoofs of four-footed steeds. There has been invented a new horseshoe—a steel frame about which is built a cushion of vulcanized rubber. The advantage claimed for it is that as the rubber instead of metal strikes the ground, there is no concussion or jar, and the horse's hoof, leg and shoulder, are saved.

—Thirty-three per cent of the diseases of horses, it has been said, are maladies of the foot, and there is little question but that even the best shoeing, as it is now done by burning the hoof, is in a measure injurious. The new horseshoe is to be put on cold, and the hoof simply pared or cut to fit. It is nailed on in the ordinary way. An additional advantage of the rubber sole is that it will give the horse a firmer hold upon wet or treacherous pavements, and, by securing him a good purchase, enable him to go up or come down steep hills with a heavy load far more easily than at present.

—There is hardly any question but that the gait of the horse is largely influenced by the driver. This is especially the case with a young horse that is being trained to drive or work. If the young horse, when being first trained to work, is put in the hands of a careless, slow driver, the horse will soon acquire this kind of a gait, and if allowed to continue under this kind of treatment for any considerable time, a habit will be formed that will be hard to overcome. A slow, trailing gait is really harder for a horse. A moderately quick walk, either with a load or when empty, exhausts an animal less than a snail's pace.

A LOTTERY.

The farmer who attempts to breed speed alone stands no more chance to make a financial strike than a boy in a pin lottery without any ticket. But at the same time he should not lose sight of the fact that he who buys for road purposes calls for not only a good sized horse, but one even gaited and quick speed. I believe there is more money in raising the right kind of colts and preparing them for the market than any other kind of stock on the farm. The first thing to be considered by the farmer is what strain and what cross will come nearest to filling the bill of public demand. "Like produces like" is an old adage and quite true.—L. O. Straw.

A HARD DAY'S WORK should bring the reward of a good bed for your horse. The best bed for the money is provided by German Pest Moss. C. B. Barrett, 45 North Market street, Boston.

Boston Cooking School.

All ingredients mentioned in the following recipes are measured level.

Miss Farmer, although always clear and plain in her teachings, was especially so in the pastry lesson given Wednesday morning, Nov. 18, and even the most inexperienced cook, by faithfully following her teachings, could not fail to get good results. She says herself it is as easy to teach an inexperienced person how to make good pastry as it is an older cook who will have to overcome bad habits already formed. Although every one knows that pies are not healthful, yet they are so much favored in New England, the pastry lessons have, generally, a larger attendance than almost any other lesson in the course, and the last one was no exception, the room being taxed to its utmost capacity. Puff and Plain Paste were made, Oyster Patties, Chicken Pie, and Cafe Mousse. Puff paste is, of course, more difficult to make than plain paste but is more healthful than poor plain paste such as is often served. The method for making plain paste given below, gives result very nearly equal to puff paste and sufficiently good for ordinary occasions.

In making pastry, good butter and pastry flour should be used. A light delicate touch produces the best results. The use of ice will not be necessary except in warm weather or when the room in which it is made is warm. Pastry flour is used because it gives a lighter, flakier and more delicate crust than bread flour, although the latter contains more nutriment, being richer in gluten. But little salt is used, and none at all in puff paste, as it tends to retard the rising; sufficient water is used in mixing so as to leave a clean bowl,—the amount varying with the flour used. The softer the mixture can be made and yet have it easy to handle, the better and more delicate the pastry will be. A palette knife is a convenience for mixing. Measurements must be accurate, the flour put lightly into a measuring cup and not shaken down. Butter gives a flavor which no substitute can give, but lard gives a flakiness that the use of all butter does not produce. If lard is objected to, the various substitutes on the market may be used, or beef suet tried out and clarified gives good results and is better for children if they are allowed to eat pastry.

PUFF PASTE.—Wash one-half pound butter (a solid cupful) to remove the salt and butter-milk. To do this, dip the hands first into hot water as can be borne, then into cold water, treating the bowl in which the butter is to be washed in the same way. Put the butter in the bowl and let the cold water from the faucet run over it, working it with the hands until it is soft and waxy. Butter paddles or a wooden spoon may be used if one has a tendency to rheumatism or neuralgia or unusually warm hands. Then take the butter in the left hand, and pat and fold it with the tips of the fingers or the thick part of the right hand, whichever is the easier, until no water flies from it. Reserve two table-spoons of the butter and shape the remainder into a flat, circular piece and lay it aside upon a floured portion of the board until ready to use it. Upon the thorough washing of the butter depends much of the success of the pastry, and it will be found that butter varies very much. Work into the two table-spoons of butter which have been reserved a half pound of flour (two cupfuls), using the tips of the fingers and keeping the flour between the butter and the fingers as much as possible. Moisten the flour to a dough with cold water, toss on to a floured board, and knead for a small loaf of bread. Cover, to prevent any crust forming, and let stand for five minutes, then pat with a rolling-pin and roll out, using a long, light sweep, into a rectangular shape. Place the remainder of the butter in the middle of the upper crust and send at once to the table. If the serving dish is not attractive looking, fold a napkin about it, and garnish, if liked, with parsley or celery tips. A chicken pie baked in this way will be healthful and appetizing.

MINCE PIE.—For making pies, it is well to roll the paste up like a jelly roll, then cut from the end a piece sufficient large for one pie, which will be easily rolled out in the right shape without any waste. Perforated tin pie plates are much better for baking pies, as in a china plate the pie is liable to have an underdone lower crust. The plain paste should be used for the under crust, but puff paste may be used, if liked, for the upper crust and rims. Plain paste was used in the lesson, however. Line the plate with the paste, it being a poor paste that will not butter its own plate, put on one or two rims, according as to whether a deep pie is liked or not, first wetting the edge, fill with the mince meat and cover with the paste. Make cuts in the top in any fancy pattern, and bake in a moderate oven. A mince pie may be made in the same way as the chicken pie, baking the crusts separately, and will thus be easier of digestion, although requiring an especially good digestion at any time to successfully dispose of it. Fruits and light desserts are much more to be desired for health's sake than the favorite pie.

A recipe for mince pie filling given Miss Farmer by a New England housewife is given below: Cook together four pounds meat and two pounds suet until the meat is tender. Cool the water in which it was cooked. Chop the meat, add twice the amount of chopped apples, and the suet. Add three pounds sugar, four pounds raisins seeded and cut in pieces, three pounds currants, one-half pound citron finely cut, two quarts dried, two cupfuls molasses, three quinces finely chopped, and cook slowly one and one-half hours. Then add one-fourth ounce cloves, one-half ounce each cinnamon and mace, two nutmegs grated, one teaspoonful pepper,

salt to taste, and one quart brandy. Lemon juice may be added if desired. If no quinces are at hand, canned quinces can be used, or quince marmalade, or barberry jelly. This recipe may, of course, be varied to suit the family taste.

CAFE MOUSSE.—Soak one and a half table-spoonsful of granulated gelatine in one-quarter cupful cold water, dissolve in one cupful hot coffee; add one cupful sugar, and strain as soon as dissolved, into a bowl placed in a pan of ice water. Stir until it begins to thicken, then fold in the whip from one quart thin cream. Turn into a mould, cover, and pack in rock salt and ice, using equal parts. Let stand four hours.

If the gelatine is very fine use a little less. If it does not dissolve readily, set it into hot water, but it should not be subjected to too great heat or it will lose its thickening properties. If only a delicate flavor of coffee is desired, make the coffee of ordinary strength, but for a more decided flavor, the coffee should be made of extra strength. Use a whip churn to whip the cream, putting the latter into a small bowl and setting the bowl into a pan of ice water. Thick cream may be used, diluting it with an equal quantity of milk. The first froth which rises to the surface should be stirred in, and the whip which follows should be put into a strainer set in a bowl, so that it may drain. When filling the mould, fill it to overflowing, cover with a buttered paper, buttered side up, put on the cover and set into the salt and ice. To remove from the mould, put into cold water a moment, and if that is not sufficient, lay a cloth wrung out in warm water over it for a moment.

There will be no lesson given at the Cooking School next Wednesday morning, it being the day before Thanksgiving. The next lesson will be given on Wednesday morning, December 2, beginning at ten o'clock, at the rooms of the school, 174 Tremont street. A lesson on the Chafing Dish will be given. Single admission, fifty cents.

Manufacturers' Claims Exaggerated

Is it not about time that the dairy public should be educated to weigh carefully the claims made by makers and agents for dairy apparatus? The manufacturers of centrifugal separators and their agents all admit that the prices for them are high, but claim that by their use such a saving of butter is made that even at fancy prices for the machines farmers can afford to invest in them.

Now there comes undeniable evidence that no more butter fat can be obtained by the separator than by the Swedish system of cream raising.

A few years ago the writer of this, after reading an advertisement for a centrifugal separator, in which the claim was made that twenty-five per cent more butter could be obtained by its use from the same amount of milk than by any other process of cream raising, wrote to the manufacturer and asked him if he was prepared to sell a separator under such a guarantee. In replying, the manufacturer was frank enough to admit that no better results could be had by the use of his separator than by the proper practice of the Swedish system.

He said the separator would produce better results if properly operated than many farmers obtained by an inefficient practice of the Swedish system. Of course everyone knows that a faulty practice of any system or an imperfect manner of operating any machine, however good either may be, will not give satisfactory results.

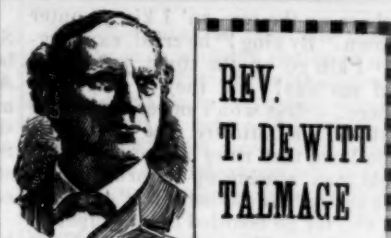
Just think of the claims made by one company for their hand separator. First, it is claimed that one-third more butter can be obtained by its use than by any other method of cream separation. Second, it is claimed that the butter will sell for one-third more. If this claim is a true one, the dairy public should know it, and it should be the duty of all editors and publishers of agricultural papers, if they find it is true, to publish the fact so their readers may have the benefit of such, to them, important information. Take, for instance, a farmer who is making forty-eight pounds of butter per week, separating his cream by any method save the hand separator above referred to. If the claim for that separator is true, he can by the use of it increase his weekly product fifteen pounds, making it sixty-four instead of forty-eight pounds.

But if the claims made for the hand separator referred to are not correct, what then? F. W. MOSELEY, Clinton, Iowa.

GREAT BARGAINS. JORDAN, MARSH & CO. are known all over New England, and their firm name is a guarantee for high values and low prices. This week they offer our readers an opportunity to supply themselves with all kinds of horse clothing and carriage robes at surprisingly low prices which are a discount from the regular prices of from twenty-five to thirty-five per cent. Read some of the items for yourself on the fourth page and see if you do not think this chance worth investigating. Your horses need warm, new clothing for winter as well as yourself and they will carry you right to Jordan, Marsh & Co.'s door without a sigh, if they know you are going to invest a little money for their benefit. Try it and see.

The World's Supply of Domestic Animals.

There are about 103,000,000 swine in the world. Cattle in the world have increased from 298,000,000 in 1893 to 312,000,000 in 1896. The number of horses in the world in 1893 was 66,995,000; in 1896 the number was put at 67,254,000. There are now estimated to be in the world 511,000,000 sheep, which is 29,000,000 less than three years ago.



REV. T. DEWITT TALMAGE

In one of his wonderful sermons very truthfully said, "My brother, your trouble is not with the heart; it is a gastric disorder or a rebel liver. It is not sin that blots out your hope of heaven, but bile that not only yellows your eyeballs and furs your tongue and makes your head ache but swoops upon your soul in dejection and forebodings."—and

Talmage is right! All this trouble can be removed! You can be cured!

How? By using

Safe Cure

We can give you incontrovertible proof from men and women, former sufferers.

But to-day well, and stay so.

There is no doubt of this. Twenty years experience proves our words true.

Write to-day for free treatment blank.

Warner's Safe Cure Co., Rochester, N.Y.

THE GRANGE.

The National Grange began its second week's session with the introduction of resolutions at Washington, Monday, in regard to the appointment of a secretary of agriculture; the Nicaraguan canal and equal protection for agriculture. Interstate Commerce Commissioner Knapp spoke on the relationship of railroads to the farmers, the Government and the public generally. Mr. Knapp impressed upon his hearers the importance of Government control to compel impartiality of rates for all classes and individuals.

THE WORLD OVER.

—The powers have agreed to guarantee a new Turkish loan of \$25,000,000.

—Half a million dollars will be asked for an Armenian relief fund for this winter.

—A report is current that while in Paris, the czar tried to reconcile France and Germany.

—Mr. and Mrs. Walter M. Castle will sail for the United States about November 21.

—The Spanish minister at Washington says that war with the United States is possible.

—John Lancaster, proprietor of the Shaftesbury Theatre, London, and husband of the English actress, Miss Wallis, committed suicide at Blackpool by drowning himself in the sea.

—Attorney General Whiteway of Newfoundland has notified the counsel of the bank directors that he intends to prosecute the accused through official information laid direct to the Supreme Court, which opens Friday, thus obviating the necessity of presenting indictments by the grand jury which it is expected will reject him.

—Newspapers at Rome publish reports of a sensational elopement. Princess Elvira, daughter of Don Carlos, the pretender to the Spanish throne, recently came to Rome to visit her sister, Princess Massimo. She met Count Folchi, an artist, who is a married man with a family, and fell in love with him, with the result that they ran away together. Princess Elvira took with her her jewels, valued at \$60,000.

—It is semi-officially reported that the relations between Chili and Argentina are again strained. Chili made a proposition to Argentina to enter into an agreement to disarm. The reply of Argentina was that in the arbitration protocol accepted two months ago there was no clause calling for disarmament, and that the Government did not propose to do so. Politicians declare that Chili will soon renew her proposition, and in case of second refusal, will resort to strong measures.

How the Ground Breathes.

French experimenters have lately brought out interesting facts about the circulation of air in the soil. It appears that considerable oxygen is absorbed by the roots of plants, and the supply of this oxygen is maintained by air penetrating through the minute interstices of the soil. When the ground is covered with water, or when the molecules, or grains, of soil are dissolved in water and packed into an immense mass, then air cannot circulate below the surface, and vegetation suffers.

The experiments referred to show that lime or salt in the soil solidify the earthy molecules and prevent their being dissolved and packed by the action of water; hence the importance of lime in keeping the ground open and permeable for the circulation of both air and rain water.

Texas Mosquitoes.

The literature of popular entomology is full of instances of the enormous numbers in which mosquitoes occasionally occur, but a new instance may not be out of place here. Mr. Schwarz tells the writer that he has never seen, even in New Jersey, mosquitoes to compare in numbers with those at Corpus Christi, Tex. When the wind blows from any other direction than south, he says, hundreds of thousands of millions of mosquitoes blow in upon the town. Great herds of hundreds of horses run before the mosquitoes in order to get to the water. With a change of wind, however, the mosquitoes blow away.—F. O. Howard.

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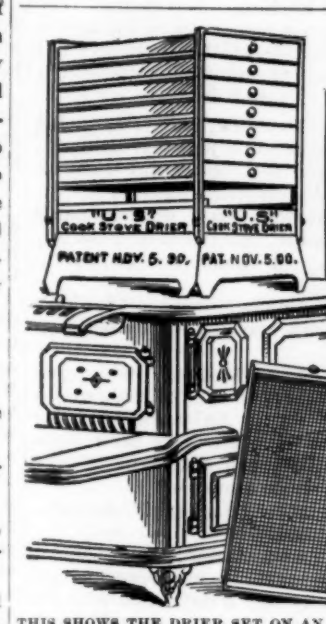
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Horses, Cattle, Sheep and Swine.

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BITS OF FUN.

"Her face is homely, but it grows on one." "Well, it is certainly not a face that any one would have gratted."—Truth.

"Say," said the goat boastfully, "I gave two quarts of milk this morning!" "Huh!" exclaimed the cow scornfully. "There are udders!"—New York Press.

Ted: What is that man laughing at? Ned: Because he bought a horse cheap. Ted: And what's the other fellow chuckling for? Ned: Because he sold the horse.

A young lady about to marry a farmer said, "Mother Eve married a gardener." She forgot to add, however, that owing to the match the gardener lost his situation.

Smythe: So you've left your old house; has the lease expired, then? Browne: No, but a lot of the rats, who live under the floors, have, so I thought it was time I went.

"Do you think that it prolongs a man's life to be insured?" "Yes," replied the man who had just been interviewed by an agent: "it does something toward keeping him from being talked to death."—Washington Star.

Deacon Acres (at the ticket office window): Guess we'd better get a round trip, hadn't we, Betsy? Mrs. Acres: Not by any means, deacon: straight tar and straight back is more accordant to my ideas.—Boston Courier.

Teacher (to boy whose father is a poultryer): Johnny, if your father has a hundred eggs, and one-fifth of them are bad, how many of them does he lose? Johnny: He doesn't lose any of them. He sells the bad ones as cooking eggs.

A farmer was in the habit of selling his butter to an old woman who kept the village shop, and who supplied him with candles. He thought however, for several weeks that his candles were short in weight, and told the old woman of it. "Mebbe they are, lad; mebbe they're not. Anyhow, I allus use a pound of your butter as a weight when I puts 'em up." The farmer concluded the weight was satisfactory.

It was at an open-air meeting in a village near Exeter, England, that a well-known speaker was holding forth. "Men!" he shouted, "what we want and what we are going to get is free land. We want the land for the people; free land, men, we want, and we are going to have free land!" Just then a large piece of earth landed on the speaker's eye, and while he was removing it a voice yelled out: "There's a bit of the county of Devonshire to begin with!"

A seaside boarding-house keeper used to buy his ducks of an old farmer, and found them invariably tough. He did not complain, however, but one day, when about to make a selection from about a dozen of ducks, he said: "Look here, the fellows who board with me eat an awful lot. Haven't you got a few old tough 'uns among that lot?" "Yes," said the farmer, picking out four or five birds, "I don't think these are particularly tender." "Very well," responded the customer, "I reckon I'll take the other lot."

MEDICAL.

ADAMS' READY RELIEF

PAIN CURED IN AN INSTANT.

CURES AND PREVENTS Coughs, Colds, Sore Throat, Influenza, Bronchitis, Pneumonia, Swelling of the Joints, Lumbago, Inflammations,

RHEUMATISM, NEURALGIA, Frostbites, Chilblains, Headache, Toothache, Asthma,

DIFFICULT BREATHING.

CURES THE WORST PAINS IN FROM ONE TO TWENTY MINUTES. NOT ONE HOUR after reading this advertisement need any suffer WITH PAIN.

Ready Relief Is a Sure Cure for Every Pain, Sprains, Bruises, Pains in the Back, Chest, or Limbs.

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PAIN REMEDY

That instantly stops the most excruciating pains, allays inflammation and cures congestion, whether of the Lungs, Stomach, Bowels, or other glands or organs, by one application.

ALL INTERNAL PAINS, Cramps in the Bowels or Stomach, Spasms, Stomach, Nausea, Vomiting, Heartburn, Diarrhoea, Flatulency, Fainting Spells, are relieved instantly and quickly cured by taking internally as directed.

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There is not a remedial agent in the world that will cure fever and ague and all other malarial fevers and other fevers, aided by ADAMS' READY RELIEF, so quickly as ADAMS' READY RELIEF.

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No other remedy can show the results that we do. As yet we have never had a case of above diseases that the Elixr would not cure. It will locate any lameness, by remaining on part affected, rest dries out. A few applications. Relieves Spavin, Kingbone and Cockle Joints.

This is to certify that we have used Tuttle's Elixr on our horses for strains, bruises, quitters and acclimating green horses, and have never seen its equal and would not be without it in our stable. We have also used it with the best results in cases of colds and paralysis. We consider it a valuable medicine and liniment in the best of property applications. Signed, H. WATKINS, 268 Purchase St., Boston, Mass.

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